

**LISTING OF THE CLAIMS**

1. (Currently Amended) A batter composition, comprising ~~[insoluble]~~ vegetable protein and insoluble dietary fibers, wherein said protein and said fibers have been isolated from their source and wherein the ~~[insoluble]~~ vegetable protein is ~~obtained by thermal coagulation~~ has a solubility in distilled water at 20°C and a pH of about 7 of about 10 wt. % or less, based upon the total weight of the solution.

2-3. (Cancelled)

4. (Currently Amended) A batter composition according to claim 1, wherein the ~~[composition comprises an]~~ insoluble dietary ~~[fiber]~~ fibers are selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, and potato fibers.

5. (Currently Amended) A batter composition according to claim 1 ~~[, comprising a]~~, wherein the dietary ~~[fiber]~~ fibers are selected from gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.

6. (Currently Amended) A batter composition according to claim 1, wherein the solubility of ~~[the protein and/or]~~ the insoluble dietary fiber in water at a temperature of 20 °C is 10 wt. % or less, based upon the total weight of the solution.

7. (Currently Amended) A batter composition according to claim 1, wherein the ~~[insoluble]~~ vegetable protein is selected from a protein from a cereal, a fungus, a legume, potato proteins, soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.

8. (Currently Amended) A batter composition according to claim 1, wherein the combined amount of the fibers and the ~~[insoluble proteins]~~ vegetable protein is at least 1 wt. % based upon the total dry weight.

9. (Currently Amended) A batter composition according to claim 1, wherein the combined amount of ingredients other than the fibers and ~~[insoluble proteins]~~ vegetable protein is 95 wt. % or less, based upon the total dry weight.

10. (Cancelled)

11. (Previously Presented) A batter composition according to claim 1, wherein the composition comprises at least one component selected from the group consisting of dextrins, flavors colors, conditioners, leavenings, flours, added nutrients, thickeners, acidulents, fats and oils.

12. (Previously Presented) A batter composition according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

13. (Previously Presented) A batter composition according to claim 1, comprising at least one component selected from the group consisting of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

14. (Currently Amended) A batter composition according to claim 12, wherein the combined amount of said dietary fibers and said ~~[insoluble]~~ vegetable protein is at least 1 wt % based upon the total dry weight.

15. (Currently Amended) A food product, wherein at least part of the surface of the food product comprises a batter composition ~~according to claim 1~~ comprising vegetable protein and insoluble dietary fibers, wherein said protein and said fibers have been isolated from their source, said vegetable protein has a solubility in distilled water at 20°C and a pH of about 7 of about 10 wt. % or less, based upon the total weight of the solution, and at least part of the surface comprising the batter composition contains bread crumbs.

16. (Previously Presented) The coated food product according to claim 15, wherein the coated food product is frozen.

17. (Previously Presented) The coated food product according to claim 15, comprising a food selected from the group consisting of fish, meat and vegetable products.

18. (Previously Presented) A coating for a food, comprising a batter composition as defined in claim and bread crumbs.

19. (Previously Presented) A process for preparing a coated food product comprising coating the food product with a composition according to claim 1.

20. (Currently Amended) A process for preparing a batter composition according to claim 1, which comprises mixing ingredients comprising at least one component selected from ~~[insoluble]~~ vegetable protein and at least one component selected from insoluble dietary fibers.

21. (Currently Amended) A method for preparing food, comprising baking ~~[and/or microwaving]~~ the food product according to claim 15.

22-24. (Cancelled)

25. (Currently Amended) A method for imparting a crispy texture to a microwaved and/or oven-baked food comprising coating said food with a batter composition comprising ~~at least one component selected from insoluble~~ vegetable protein ~~and insoluble dietary fibers,~~ wherein said vegetable protein has a solubility in distilled water at 20°C and a pH of about 7 of about 10 wt. % or less, based upon the total weight of the solution.

26. (Currently Amended) The method according to claim 25~~[, wherein the]~~ further comprising an insoluble dietary fiber ~~[is]~~ selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, and potato fibers.

27-32. (Cancelled)

Please add the following new claims:

33. (New) The batter composition according to claim 1, the insoluble vegetable protein has a solubility in distilled water at 20°C and a pH of about 7 of about 5% or less, based upon the total weight of the solution.

34. (New) The batter composition according to claim 1, the insoluble vegetable protein has a solubility in distilled water at 20°C and a pH of about 7 of about 2.5% or less, based upon the total weight of the solution.

35. (New) A batter composition, comprising vegetable protein and insoluble dietary fibers, wherein said protein and said fibers have been isolated from their source and wherein the vegetable protein comprises 95-100% insoluble vegetable protein, based upon the total weight of the solution.

36. (New) The food product according to claim 15, wherein the insoluble dietary fibers are selected from the group consisting of cellulose fibers, hemicellulose fibers, lignin fibers, potato fibers, gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.

37. (New) The food product according to claim 15, wherein the vegetable protein is selected from a protein from a cereal, a fungus, a legume, potato proteins, soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.

38. (New) The food product according to claim 15, wherein the combined amount of the fibers and the vegetable protein is at least 1 wt. %, based upon the total dry weight.

39. (New) The food product according to claim 15, wherein the combined amount of ingredients other than the fibers and the vegetable protein is 95 wt. % or less, based upon the total dry weight.

40. (New) The food product according to claim 15, wherein the batter composition further comprises at least one component selected from the group consisting of dextrins, flavors colors, conditioners, leavenings, flours, added nutrients, thickeners, acidulents, fats and oils.

41. (New) The food product according to claim 15, wherein the batter composition comprises at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

42. (New) The food product according to claim 15, wherein the batter composition comprises at least one component selected from the group consisting of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

43. (New) A method for preparing food comprising microwaving the food product according to claim 15.